

MENU



DRINKS & COCKTAILS



Gin Cucumber 144:-
Gin, cucumber, elderflower, lime, tonic.

Wild Strawberry 144:-
Sour strawberry, cava, lime juice, strawberries

Summer Spritz 144:-
Aperol, vanilla, curuba elderflower

Summer Rhubarb 144:-
Rum, rhubarb, lime juice

Joan's Famous Mojito 144:-
Choose between: passion fruit, strawberry & raspberry
Light rum, sugar, lime, mint.

Famous Frozen Daiquiri 144:-
Choose between: mango, strawberry & sour apple
Light rum, lime juice.

Espresso martini cocktail 144:-
Vodka and espresso

Candy Bomb 144:-
Sourz apple, Sour fisk strawberry, lime juice, grenadine.

Passione De Fragola 144:-
Vodka, passion fruit, strawberry, lime juice.

Joan's Colada 144:-
Light rum, pineapple, coconut, milk.

Joan's Irish Coffee 144:-
Jameson whiskey, brown brown sugar, coffee, cream

All these cocktails are based on 5cl of liquor



CARAFE OF THE HOUSE

Choose between 469:-
• passion mojito
• strawberry mojito
• raspberry mojito



NON ALCOHOLIC DRINKS 78:-

- Famous Frozen Daiquiri
Choose between: Mango, Strawberry, Sour apple
- Joan's Famous Mojito
Choose between: Passion fruit, Strawberry, Raspberry

NON ALCOHOLIC CARAFE



Choose between 269:-
• Passion mojito
• Strawberry mojito
• Raspberry mojito



SOFT DRINKS & JUICE

Soft drink small/large 34:-/38:-
•Pepsi, Pepsi Max, Zingo, 7up Free

Juice 45:-
Orange, apple

Mineral water, bottle 33 cl 34:-
Natural, lemon

Light beer 34:-

Smakis 20:-
Pear, orange

Red Bull 40:-

Are you allergic?
Ask us about the content



BOTTLED BEER

Carlsberg Export	33 cl	71:-
San Miguel (gluten free)	33 cl	76:-
1664 Blanc	33 cl	76:-
TILL	50 cl	84:-
Eriksberg	50 cl	84:-
Tuborg	50 cl	84:-
Stonewall Inn IPA	33 cl	82:-
Brooklyn East IPA	33 cl	82:-
100W IPA	33 cl	88:-
Erdinger Weissebier Hefe	50 cl	86:-
Jack IPA	33 cl	82:-
Brooklyn Pilsner	33 cl	78:-
Staropramen Dark	33 cl	74:-
Beerlao	33 cl	72:-
Eriksberg Pale Ale	50 cl	84:-



NON ALCOHOLIC

Carlsberg	33 cl	52:-
Brooklyn Special Effects	33 cl	56:-
Staropramen	33 cl	58:-
Eriksberg	33 cl	54:-



DRAFT BEER

Carlsberg Hof	40 cl/50 cl	68:-/75:-
Falcon Export	40 cl/50 cl	69:-/78:-
Staropramen	40 cl/50 cl	78:-/88:-
Eriksberg Karaktär	40 cl/50 cl	75:-/85:-
Birra Poretti	40 cl/50 cl	75:-/85:-



PITCHER

1,5 liters recommended for 2 persons.		
Carlsberg Hof		214:-
Falcon		222:-
Staropramen		244:-
Eriksberg Karaktär		240:-
Birra Poretti		242:-



CIDER & ALCOPOPS

Somersby	72:-
Pear, Rosé, Citrus	
Xide	72:-
Raspberry, Cactus Lime	
Smirnoff Ice	86:-



NON ALCOHOLIC

Somersby non alcoholic	54:-
Pear, Rosé, Secco	



RED WINES

Ruida Domo Tinto Glass/Bottle 89:-/309:-
A fruity and tasty wine with warm, earthy tones of dark cherries and cedar, backed by a soft but prominent tannin structure and balanced acidity.

Bella Storia Merlot BIO EKO 105:-/379:-
Fruity aroma with hints of dark cherries, raspberries, plums and fresh spices. The taste is fresh and fruity with a soft and rounded finish.

Bunch of Grapes Zinfandel 110:-/399:-
A medium-bodied wine with hints of blackberry, plum and some spiciness. High concentration of ripe dark fruit, dark berries and with undertones of toasted oak barrels. Well-balanced acidity with pleasant tannins and a long finish.

Clay creek Vineyard Pinot Noir -/425:-
Fruity and spicy aroma with hints of ripe strawberries, herbs and tobacco. The taste is soft and red berry with hints of spicy strawberries, coffee and barrel.

Non alcoholic wine 64:-/-
Barrels & Drums Non Alcoholic



SPARKLING WINE

Cava Ruida Domo Brut Glass/Bottle 98:-/359:-
The scent is dominated by brioche, blood orange and lime. The taste is young and fresh with hints of blood orange, browned butter and lime.

Prosecco Villa Degli -/379:-
A fresh and fruity sparkling wine with notes of white peach, pears and flowers.

Champagne Gonet Reserve Brut -/795:-
Dry with creamy mousse and fresh inviting acidity. Elegant hints of red apples, baked bread and nuts with a mineral aftertaste.

Champagne Debuchy Brut -/695:-
Generous and elegant, with a classic champagne character of apricot, ripe apples, brioche and nougat with a mineral cream mousse.

Non alcoholic wine 64:-/-
Barrels & Drums Non Alcoholic Sparkling



WHITE WINES

Ruida Domo Blanco Glass/Bottle 89:-/309:-
An easy wine with healthy tones of green apples and ripe citrus that adds extra flavor!

Bella Storia Chardonnay EKO 105:-/379:-
The aroma is fruity with tropical elements of yellow apples, pears and herbs. The taste is fresh with a fruit of yellow citrus that lingers in a delightfully appetizing finish.

Hans Baer Riesling 110:-/399:-
Generous aroma with hints of white peach, yellow apples and kiwi. Dry, fruity taste with refreshing, fresh acidity. Hints of white peach, yellow apples, minerals and fresh lime.

Hans Baer Sauvignon Blanc 110:-/399:-
Fruity aroma with hints of ripe tropical fruit, gooseberry and freshly cut grass. The taste is dry and fresh but with a certain fruity sweetness. Generous tropical fruit and some fresh herbs at the end.

Umani Ronchi Verdicchio -/349:-
Villa Bianchi
Dry and fruity with a delicious freshness with taste of citrus, herbs and tropical fruit.

Non alcoholic wine 64:-/-
Barrels & Drums Non Alcoholic Chardonnay



ROSÉ WINES

Ruida Domo Rose Glass/Bottle 89:-/309:-
This summery rosé has fresh, fruity notes of strawberry, blood orange and citrus. A refreshing break in everyday life.

Famille Perrin -/325:-
La Vieille Ferme Rosé
Flourish, young wine with a taste of raspberry, lime and mineral tones.



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JOAN'S
APP





SMALL DISHES

- Joan's selected charcuterie** [L,G] **159:-**
Selected cheeses, selected cured meats, marmalade, olives, grissini & cherry tomatoes.
- Joan's Finger Food** [L,E,G] **289:-**
Prosciutto, salami, grissini, sun-dried tomatoes, pork fillet skewers, pannoumi skewers, garlic bread, Joan's creamy dip, salad cheese, olives, mozzarella sticks, tomato-mozzarella melters, house fruit & garden salad.
- Toast Skagen** [L,E,G] **108:-**
Toasted bread with skagen stir and hand-peeled prawns.
- Finger food** [L,E,G] **99:-**
Mozzarella sticks, tomato-mozzarella melters, onion rings. Served with Joan's mix.
- Garlic bread** [L,E,G] **49:-**
Served with Joan's creamy dip.
- Marinated olives** **59:-**



BAKED POTATO

- Serverd with salad and bread**
- Grilled chicken & Joan's creamy dip** [L,E,G] **122:-**
- Grilled chicken & curry mix** [L,E,G] **122:-**
- Seafood mix** [L,E,G] **122:-**



BELGIAN WAFFLE

- The Classic** **88:-**
Served with cream and strawberry jam.
- White choclote & strawberry** **98:-**
Served with vanilla ice cream, strawberry & white chocolate
- Caramel Biscoff** **98:-**
Served with vanilla ice cream, cream, banana, Lotus Biscoff biscuits and Lotus Biscoff crumble, topped with caramel sauce.
- The Nutella** **98:-**
Served with vanilla ice cream, strawberries, banana, and runny Nutella.

LUNCH WAFFLE

- Skagen waffle** **118:-**
Served with skagen stir, hand-peeled shrimp, dill and lemon.



KIDS MENU

- Pancake** [L,E,G] **65:-**
With strawberry jam, whipped cream.
- Homemade lasagna** [L,E,G] **65:-**
Served with salad.
- Pork tenderloin skewer** [L,E] **92:-**
Served with green salad, french fries, Joan's creamy dip.
- Chicken fillet skewer** [L,E] **92:-**
Served with green salad, french fries, curry mix.



PASTA

- Linguine Creamy Pesto** [L,E,G,N] **144:-**
Topped with semi-dried tomato & freshly grated Grana Padano
- Homemade lasagna with garden salad** [L,E,G] **144:-**
- Linguine Scampi** [L,E,G] **168:-**
Butter-fried scampi with chilli, lime & garlic. Topped with freshly grated Grana Padano.
- Linguine Shrimp** [L,E,G] **162:-**
Hand-peeled prawns in a creamy white wine sauce topped with freshly grated Grana Padano.
- Rigatoni Chicken Pesto** [L,E,G,N] **152:-**
Topped with freshly grated Grana Padano
- Rigatoni Tartufo** [L,E,G] **168:-**
Beef fillet, mushrooms in a rich truffle sauce topped with freshly grated Grana Padano



GRILLED SANDWICHES

- With Garden salad and Joan's creamy dip**
- Chicken, pesto, mozzarella, ruccola** [L,E,G,N] **128:-**
- Prosciutto, mozzarella, sun-dried tomatoes** [L,E,G] **128:-**



À LA CARTE

- Steak Minute** **248:-**
Pounded Swedish sirloin steak with red wine sauce, béarnaise sauce and tomato salad.
- Fish and Chips** [L,E,G] **158:-**
Served with grilled lemon, tartar sauce, fries.
- The house pork schnitzel** [E,G] **158:-**
With béarnaise, red wine sauce & lemon.
- Mix plate** [L,E] **239:-**
Pork fillet, chicken fillet and pannoumi on skewers with garden salad, Joan's creamy dip, curry mix.
- Vegetarian Quorn Fillet** [E] **158:-**
Served with garden salad, chili mayonnaise.
- Chicken & Pork skewer** [L,E] **189:-**
Served with garden salad, Joan's creamy dip, curry mix.
- Pannoumi skewer** [L,E] **169:-**
Served with garden salad, Joan's creamy dip.
- Pork tenderloin skewer** [L,E] **178:-**
Served with garden salad, Joan's creamy dip.
- Chicken fillet skewer** [L,E] **172:-**
Served with garden salad, curry mix
- Joan's Steakhouse Burger** [L,E,G] **169:-**
Our burgers are made from halved prime rib, brought from Bjursund's slaughterhouse in Valdemarsvik, one of Sweden's most ambitious quality slaughterhouses with selected animals from nearby farms. 100% beef with truffle cream, hot chipotle sauce, cheddar cheese, pickled red onion, tomato, salad, coleslaw.

Double burger? Add 40:-

Following options are included with your dish:
Potato wedges, french fries or garden salad.
Sweet potato +25:- (does not apply to "planks")

Joan's classic plank steak

- Sirloin steak** [L,E] **298:-**
Pommes duchesse, béarnaise sauce, bacon-wrapped haricots verts, & baked tomato
- Beef fillet** [L,E] **322:-**
Pommes duchesse, béarnaise sauce, bacon-wrapped green beans, & baked tomato
- Salmon fillet** [L,E] **282:-**
Pommes duchesse, hollandaise, asparagus, & baked tomato

- Extra potato wedges or french fries** **20:-**
- Extra garden salad** **35:-**
- Extra sauce/dip** **20:-**
•Joan's creamy dip •Curry mix •Béarnaise •Red wine sauce

MEAT TEMPERATURES 45-80°

Please note! Meat that is cooked well done may be perceived as tough & dry.

- 45° RARE:** Semi-raw to the core
- 50° MEDIUM RARE:** Half-cooked to the core
- 55° MEDIUM:** Cooked to the core, the meat is pink from the surface to the core
- 65° MEDIUM WELL:** Cooked to the core, the meat is only pink in the middle
- 80° WELL DONE:** Cooked to the core, the meat is grey from the surface to the core



SALAD & BOWLS

- Caesarsallad** [L,E,G] **154:-**
Crispy romaine lettuce, freshly grated Grana Padano, caesar dressing, croutons, red onion.
- Shrimp 158:- / Chicken 154:-** **Pannoumi 154:-**
- Vego salad** [G,E] **158:-**
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, quorn fillet, mango, pomegranate, avocado, balsamic vinaigrette, sour & sweet mango dressing, bread
- Chicken salad** [L,E,G] **154:-**
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, cream cheese, pomegranate, mango, fresh mint, balsamic vinaigrette, sour & sweet mango dressing, bread
- Pannoumi & avocado** [L,E,G,N] **154:-**
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, mango, walnuts, balsamic vinaigrette and lemon-basil creme, bread
- Prosciutto & Chèvre** [L,E,G,N] **154:-**
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, walnuts, lemon-basil creme, bread
- Shrimp salad** [L,E,G] **162:-**
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, egg, lemon wedge, balsamic vinaigrette and lemon-basil creme, bread



PIZZA

ALL PIZZAS ARE TOPPED WITH GRANA PADANO
ALLA PIZZAS CONTAINS [L,E,G]

- Margherita** **108:-**
Mozzarella, Buffalo mozzarella, cherry tomatoes and basil
- Prosciutto Cotto** **132:-**
Prosciutto Cotto (Vesuvio)
- New york** **138:-**
Prosciutto Cotto & mushrooms
- Cotto Bussola** **148:-**
Prosciutto cotto & handpeeled shrimps
- Honey Pepperoni** **142:-**
Pepperoni sausage, chilli & honey
- Dellerbring** **162:-**
Beef fillet, cherry tomatoes, garlic oil, mushrooms, napolitana mix & béarnaise sauce
- Vegetariana** **144:-**
Semi-dried tomato, mushrooms, kale, olives, basil & napolitana mix
- Joan's Deluxe** **154:-**
Marinated pork fillet, mushrooms, onions, kale, cherry tomatoes, béarnaise sauce, freshly ground black pepper & basil
- Diavola** **144:-**
Ventricina salami, red onion, mushrooms, chilli oil & oregano
- Vingåker** **138:-**
Kebab, onion & Joan's mix
- Bianca Chèvre** [N] **148:-**
Chèvre, mushrooms, pears, walnuts, napilitana mix & honey
- Klassic Parma** **158:-**
Prosciutto, semi-dried tomatoes, olives, freshly ground black pepper, napolitana mix, basil & balsamic cream
- Green Pizza** [N] **158:-**
Chicken, walnuts, avocado, napolitana mix, garlic cream & balsamic cream
- Blanco (White pizza)** **146:-**
Creme fraîche, Ventricina salami, cream cheese, napolitana mix & balsamic cream
- Scampini** [N] **158:-**
Scampi, chili, napolitana mix, lemon & lemon-basil creme



DESSERT

- Joan's special meringue** [L,E] **78:-**
Two scoops of vanilla ice cream, foam bananas, chocolate sauce, meringue.
- Nutella pizza** [G,L,E,N] **105:-**
Served with berries
- Red velvet cheesecake** [L,E,G] **78:-**
Served with berries and whipped cream
- Raspberry sorbet** **78:-**
Two scoops of raspberry sorbet with berries.
- Chocolate fudge cake** [L,E,G] **78:-**
Served with berries and whipped cream
- Crème brûlée** [L,Ä] **72:-**
- Cheesecake salt caramell** [L,E,G] **78:-**
Served with berries and whipped cream
- Milkshake** **65:-**
Choose between: •salted caramell •cookies •strawberry



COFFEE & TEA

- Coffee** **32:-**
- Tea** **32:-**
- Hot chocolate** **43:-**



COFFEE DRINKS

- Espresso - Single/Double** **28:-/34:-**
- Espresso Macchiato - Single/Double** **28:-/34:-**
- Caffe Latte - Double espresso** **42:-**
- Caffe Latte with flavor** **46:-**
- Cappuccino** **36:-**
- Café au lait** **39:-**
- Chai Latte** **42:-**
- Latte Macchiato - Single espresso** **39:-**
- Caffe Mocha** **48:-**
Oboy, espresso, hot milk and cream.
- White Mocha** **48:-**
White chocolate, espresso, hot milk and cream.
- Moccachino** **48:-**
Chocolate pieces, espresso and frothed milk.
- Iced latte** **48:-**
Several different flavors.

Are you allergic?
Ask us about the content